



KRACHER COLLECTION 1995
TROCKENBEERENAUSLESE N °4
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	197 g/l
ACIDITY	8,9 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented and aged in big cask and bottled after 10 months.
TASTING NOTES	Lychee, candied pink grapefruit, kiwi, and spicy smoke scents and a massive, powerful core of hugely rich floral, caramel covered apricots, flowers, candied apples, and fresh herbs characterize this wine.
OUR RECOMMENDATION	Meditating wine, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	94/100
Falstaff	88/100